

LA CLOCHETTE

CAFE & BAKERY

Open every day: 7am - 2:30pm
(v): vegan | (vg): vegetarian | (gf): gluten-free

//// //// FALL SPECIALS / Spécialités d'Automne ////

Cashew Curry With Grilled Flatbread (vg) 17

Cashew potato curry with a hard-boiled egg, served with grilled flatbread and a yogurt drizzle

Duck Cassoulet 17

French white Bean Stew with Andouille sausage, duck, potatoes, bacon, tomatoes, and onions, served with a slice of levain

Chèvre, Tomato & Basil Baguette (vg) 16

Chèvre, tomato, basil, arugula on a baguette sandwich

Autumn Salad with Pesto Aioli (vg) 14

Fall salad with peas mandarin oranges, peas, Parmesan, walnuts, and strawberries tossed with pesto aioli

Basil & Ricotta Mushroom Omelet (vg) 15

Mushroom omelet with ricotta and basil

//// //// EGGS & CO / Oeufs & Co ////

A Breakfast Classic 15

Two eggs, chicken apple sausage, choice of potatoes or fries, and slice of levain

Breakfast Croissant 14

Scrambled eggs, bacon, avocado, cheddar cheese, and house-made Thai chili aioli

Pesto Croissant (vg) 14

Scrambled eggs, house-made almond pesto, burrata cheese, arugula, and champagne vinaigrette

Croissant Benedict 16

Poached eggs, hollandaise sauce, smoked ham, and parsley leaves, sitting on top of a butter croissant

Creamy Duck Omelet 17

Lemongrass duck confit, eggs, and Gruyère cheese

The Social Tartine (vg) 15

Avocado, fried eggs, watermelon radish, English peas, pea tendrils, arugula leaves, and spread of house prepared lemon vinaigrette

Shakshuka (vg) 14

Bell pepper medley, baked heirloom tomatoes, eggs, cilantro leaves, served with slices of levain bread [Add duck + \$8]

//// //// BREAD & CO / Pains & Co ////

Croque Monsieur 16.5

Sandwich loaf, house-made bechamel sauce, Gruyère cheese, cured ham, and a side of tarragon truffle aioli. Comes with a choice of fries or salad [Add a sunny side up egg \$2]

Duck Brandy Tartine 17.5

Fried egg-soaked levain, lemongrass duck confit, brandy cream, bell pepper medley, and heirloom tomatoes

Pastrami Tuna Baguette 18

Pastrami-cured tuna, house-made almond pesto, arugula, lime, heirloom tomatoes, and champagne vinaigrette

//// //// LITTLE ONES / Les Petits ////

For kids under 12 years old only

Cup of Oatmeal 6

Steel cut oats, honey, strawberries, blackberries, raspberries, banana, blueberries, house-made peanut butter, and glazed walnuts

Mini Acai Bowl (vg) 8

One scoop of Acai, strawberries, raspberries, blackberries, banana, house granola, house-made peanut butter

Munchkin Platter 9

Scrambled eggs, bacon, and potatoes

//// //// SWEET RDV ////

Not Your Average Oat (vg)(gf) 13.5

Steel cut oats, honey, blueberries, blackberries, raspberries, strawberries, banana, house-made peanut butter, and glazed walnuts

Chia Pudding (vg)(gf) 12.5

Chia pudding, caramelized pineapple, toasted coconut, pomegranate, honey, almond milk, and poached currants

Yogurt Bowl (vg)(gf) 12.5

House-made yogurt, banana, mandarin orange, kiwi, and house granola

Acai Power Bowl (v)(gf) 12.5

Organic acai, house granola, strawberries, raspberries, blackberries, banana, shredded coconut, and house-made peanut butter

Pair of Beignets 10 | Two Pairs 14

Topped with powdered sugar

(Make sure to ask about our seasonal beignets)

SIDES & ADD-ONS

Arugula Salad	4.5	Eggs	2
French fries	6	Bacon / Ham	3
Garlic Potatoes	6	Chicken Apple Sausage	8
Bowl of Fruit	6	Duck Confit /Chicken	8
Butter and Jam	2	Slice of Bread	2

🐾 LES TOUTOUS / Pooch's Treats 🐾



Peanut Butter and Beef Icy 5
Soft Serve Vanilla Ice Cream 5